# El Torito's Sweet Corn Cake

| Amount | Measure | Ingredient -- Preparation Method |
|---|---|---|
| 1/4 | Cup | butter, unsalted |
| 2 | Tablespoons | shortening |
| 1/2 | Cup | masa harina |
| 3 | Tablespoons | cold water |
| 10 | Ounces | frozen corn kernels -- * See Note |
| 3 | Tablespoons | cornmeal |
| 1/4 | Cup | sugar |
| 2 | Tablespoons | whipping cream |
| 1/4 | Teaspoon | baking powder |
| 1/4 | Teaspoon | salt |

1) Whip butter and shortening in mixing bowl until fluffy and creamy. Add masa harina gradually and mix thoroughly. Add water gradually, mixing thoroughly.

2) Blend corn kernels until coarsley chopped. Stir into masa mixture.

3) Mix cornmeal, sugar, whipping cream, baking powder and salt in large bowl. Add butter-masa mixture; mix until blended. 4) Pour masa mixture into 8" greased baking pan.

Cover with foil and bake at 350 degrees until corn cake is firm, 40 to 50 minutes.

Allow to stand at room temperature 15 minutes before cutting into squares. Or use ice cream scoop to serve.

* or use canned cream corn